

This listing of claims will replace all prior versions, and listings of claims in the application:

**Listing of Claims:**

1. (Currently Amended) A freezable alcoholic beverage comprising alcohol, mixer and a stabilizer, wherein when frozen, the beverage is in a rigid form and has a crystalline structure.
2. (Cancelled)
3. (Currently Amended) A beverage according to claim 1 [2] in which the alcohol is selected from a group including wine, spirits or liqueurs.
4. (Original) A beverage according to claim 3 in which the mixer consists essentially or only of water.
5. (Original) A beverage according to claim 1 in which the stabilizer comprises vegetable gum selected from the group of guar gum, locust bean gum and xanthan gum or a mixture of any of them.
6. (Original) A beverage according to claim 1 in which the stabiliser is a dextrin or a mixture of dextrans.
7. (Currently Amended) A beverage according to claim 5 in which the stabiliser consists essentially of a mixture of locust bean gum, pectin and xanthan gum in the ratio of about 35:15:3 by weight.
8. (Currently Amended) A beverage according to claim 5 in which the stabiliser consists essentially of a mixture of sugar, locust bean gum, pectin and xanthan gum in the ratio of about 47:35:15:3 by weight.

9. (Original) A beverage according to claim 4 in which the mixer is selected from the group of water, water-based mixers and dairy-based mixers, including milk, cream and yoghurt.

10. (Original) A beverage according to any one of claims 1, 5 or 6 further comprising one or more additives selected from the group of preservatives, colourants, flavourants and sweeteners.

11. (Original) A beverage according to any one of claims 1, 5 or 6 further comprising one or more citric acid, modified fats, air or emulsifying agents, gelling agents, thickening agents, anti-foaming agents and firming agents.

12. (Original) A beverage according to any one of claims 5 or 6 consisting essentially of a stabiliser, alcohol, citric acid, water, sweetener and one or more additives selected from the group of preservatives, colourants, flavourants and sweeteners.

13. (Original) A beverage according to any one of claims 1, 5 or 6 further comprising fruit.

14. (Currently Amended) A method for preparing a freezable alcoholic beverage, including the steps of mixing an alcohol-water solution and a stabiliser so that the stabiliser is dissolved in the alcohol-water solution and freezing the alcohol-water and stabilizer solution to form a beverage having a rigid form and a crystalline structure [the beverage is then frozen].

15. (Currently Amended) A method according to claim 14 in which the stabiliser consists essentially of a mixture of locust bean gum, pectin and xanthan gum in the ratio of about 35:15:3 by weight.

16. (Currently Amended) A method according to claim 14 in which the stabiliser consists essentially of a mixture of sugar, locust bean gum, pectin and xanthan gum in the ratio of about 47:35:15:3 by weight.

17. (Original) A method according to any one of claims 15 to 16 further including the step of first dissolving sugar in water before adding to the alcohol-water solution and the stabiliser.

18. (Currently Amended) A method for preparing a freezable alcoholic beverage, including the steps of:

- (a) dissolving sugar in [warm] water at a temperature of 40 to 50° C to form a sugar solution;
- (b) preparing a solution of citric acid dissolved in water and mixing it into the sugar solution;
- (c) separately mixing a stabiliser evenly into [hot] water at a temperature greater than 50° C, and allowing it to hydrate, before adding this mixture to the mixture of solutions of step (b);
- (d) subsequently adding an alcohol solution or emulsion to the mixture of solutions of step (c);
- (e) adding cold water to make up a predetermined volume.

19. (Original) The method of claim 18 further including after step (d) the step of adding one or more additives selected from the group of preservatives, colourants and flavourants.

20. (Original) The method of claim 18 or 19 in which stabiliser comprises dextrin or a mixture of dextrans.

21. (Original) The method of claim 18 or 19 in which stabiliser consists essentially of a pre-mix of sugar, pectin, locust bean gum and xanthan gum.

22. (Original) A method according to claim 21 in which a preservative is added to the initial sugar-water solution of step (a) before the addition of the citric acid.

23. (Original) A method according to claim 22 in which the preservative is sodium benzoate.

24. (Original) A method according to claim 21 in which the alcohol solution is wine.

25. (Original) A method according to claim 21 in which the alcohol solution or emulsion includes water, a water-based mixer or a dairy-based mixer, including milk, cream and yoghurt.

26. (Original) A frozen alcoholic beverage made according to the method of any one of claims 14 or 18.

27. (Currently Amended) A frozen alcoholic product comprising a freezable alcoholic beverage according to any one of claims 1 or 5 when contained in a package [(as hereinafter defined)].

28. (Original) A product according to claim 27, in which the package is composed of foil and plastic.

29. (Original) A product according to claim 28 in which the package is composed of a nylon/polyethylene extrusion laminate.

30. (Currently Amended) A product comprising a freezable alcoholic beverage according to any one of claims 1 [to 13] or 31 shaped in the form of an ice-stick.

31. (New) A freezable alcoholic beverage comprising alcohol, mixer and stabiliser, wherein when frozen, the beverage has a rigid form and crystalline structure, and the stabiliser consists essentially of a mixture of locust bean gum, pectin and xanthan gum in the ratio of about 35:15:3 by weight.

32. (New). A method for preparing a freezable alcoholic beverage which is in a crystalline structure when frozen, including the step of mixing an alcohol-water solution and a

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stabiliser so that the stabiliser is dissolved in the alcohol-water solution and the beverage is then frozen to a rigid form, wherein the stabiliser consists essentially of a mixture of locust bean gum, pectin and xanthan gum in the ratio of about 35:15:3 by weight.